Model TURBOFRY 2000

Gas Continuous Filtration Convection Fryer

Project _____

Item No. _____

Quantity _____

STANDARD OPTIONS AND ACCESSORIES

- Digital solid state control
- Four oblong nickel plated baskets
- Cleaning brush
- Skimmer
- Filter removal tool
- Clean out rod
- Basket hanger
- Filter bags
- Flush hose
- Drain screen
- Filter scoop
- Heavy duty polyurethane casters
- Stainless steel tank
- Stainless steel cabinet front and sides.

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Solid shortening system
- ☐ I12 computer
- ☐ Quick 1" x 36" disconnect
- ☐ Stainless steel lift off cover
- ☐ Front work shelf
- ☐ Side work shelf
- ☐ Batter coated food baffle
- ☐ 2 year extended warranty
- ☐ Square baskets (2)
- ☐ 1/3 style baskets (6)

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with a super smooth machine peened finish ensures easy cleaning.
- State of the art digital solid state cooking controller with integral melt cycle is accurate to ±1 degree.
- Heavy duty institutional type construction for years of rugged performance.
- A high rate power burner to meet the highest production demands.
- Special diameter heat tube and heat recuperation system transfers heat efficiently with low heated surface temperatures for improved oil life.
- Rigid tubular steel frame with stainless steel front and sides. Sides remove easily for cleaning.
- Splash back and front deck are 14 gauge stainless steel. Doors are self closing.
- Continuous filter system is integral to the tank. High flow filters have large collection capacity and are fast to change.

CONTROLS

- Digital controller maintains fryer temperature between 250°F and 380°F.
- Digital controller provides a visual display and audible indication of temperature, high oil temperature, probe failure, cook times, product ready and other events. Each digital controller product key is fully field programmable.
- Front panel mounted gauges provide the operator with status of the filters and pump operation.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±10°C).

OPERATIONS

- Direct spark ignition for easy start-ups.
- Front 1-1/4" NPT full port drain valve with 11-1/2" floor clearance for easy draining.
- Safety interlock on drain valve stops heat and pump functions if drain is opened.
- Continuous filter removes excess breading from the oil.
- High powered heating system provides low temperature drop under full load cooking.
- Flush hose for wash down or shortening disposal.

APPROVALS

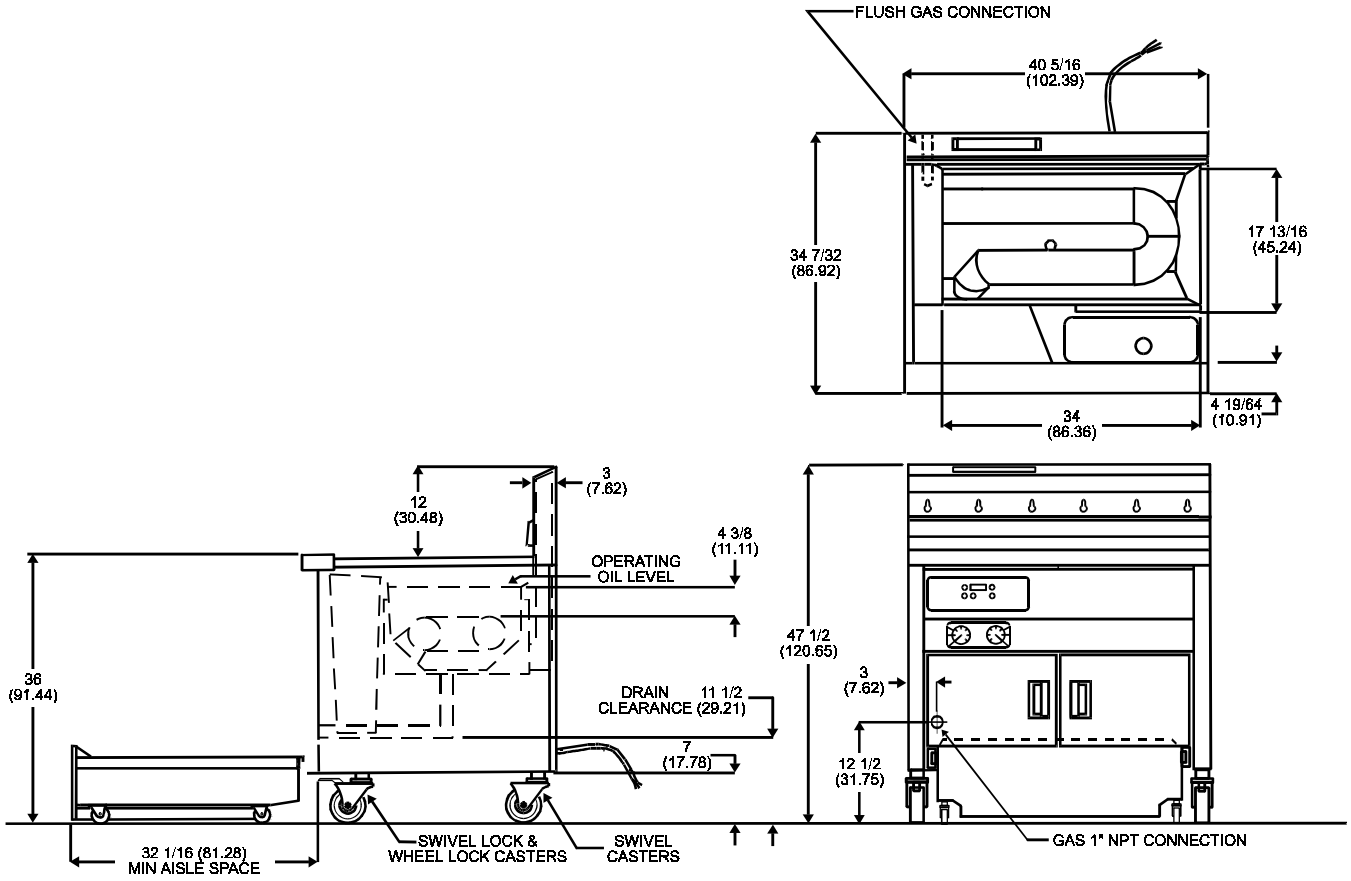
- AGA Certified
- CGA Certified
- NSF Listed

* Patent Pending

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472

MAYTAG
COMMERCIAL SOLUTIONS

Model TURBOFRY 2000 - Gas Continuous Filtration Convection Fryer



ELECTRICAL

Description	VOLTAGE/PHASE/HZ 208-240/1/60 AMPS/EA
TF2000 UNIT WITH DIGITAL SOLID STATE CONTROL AND PUMP	2.8 - 3.5
COMPUTER (OPTIONAL)	NO ADDITIONAL AMPS

NOTE: Requires 20 amp circuit breaker.

SHIPPING INFORMATION

732 pounds (332 KG) / 69.8 cubic feet (1.98 cubic meters)

OIL CAPACITY

195 pounds (88.4 KG) / 25.4 Gal (95.3 L)

PERFORMANCE CHARACTERISTICS

Cooks 260 lbs (117.9 KG) of fries per hour
Frying Area 17-13/16 x 34 (45.2 cm x 86.3 cm)
Filter Area 1200 square inches
Filters 10 gallons (37.5 L) per minute

GAS CONSUMPTION

240,000 BTU's/Hour / 60,480 KCal
240 SCFM (Min.) Natural Gas Flow Rate at 7.0" W.C.
96 SCFM (Min.) LP Gas Flow Rate at 11.0" W.C.

SHORT FORM SPECIFICATION

Provide Pitco TF 2000 gas fired fryer. Fryer shall have continuous 10 gallon per minute continuous filtration using high flow filters to effect convection frying. Fryer to have a high input power burner and "U" shaped heat tube with heat recuperation system to transfer heat to the cooking oil. Fryer to incorporate digital temperature control to maintain frying temperature accurately and to control continuous filtration system. Frying cooking area to be 17-13/16" x 34" (45.24 cm x 86.36 cm) with a cooking depth of 4". Provide accessories as follows:

TYPICAL APPLICATION

Food service operations that require high product output, or that create large amounts of breading sediment.

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472
L10-113 Rev. 02 04/00
Specifications subject to change without notice.
Printed in U.S.A